

What will your beer look, smell and taste like?  
Welcome to the all-seeing, all-knowing Cyclops...

## DIRECTORS

STYLE: TRADITIONAL / ABV 4.8%

SEE:  CHESTNUT BROWN

SMELL:  CITRUS / BISCUIT / SPICY

TASTE:  FULL / HOP / BITTER

BITTER:       
    

A RICH AND FULL BODIED  
CHESTNUT COLOURED CLASSIC ALE

**Please note:** These Cyclops tasting notes are for the commercial beer brewed by the Charles Wells Brewery and are for guidance only. Your beer may vary due to regional and brewing differences.



MUNTONS TECHNICAL HELPLINE +44 (0) 1449 618300

## A BIT ABOUT US

Muntons are market leading manufacturers of craft beer, wine and cider-making kits. In an industry stacked high with cheap imports and inferior ingredients, we focus on producing truly remarkable homebrew kits that consistently create commercial quality beverages, and because we never deviate from ingredient or labelling legislation, what you see is what you get.

Having been involved in malt extract and the brewing industry since 1921, we are vastly experienced and this unrivalled knowledge is just one of the reasons why today, our extensive range of 'own-brand' and some well-known independent beer brand kits, are sold all around the world.

From kits for traditional tastes to those satisfying more adventurous palates, each one of our products is lovingly created with integrity in every millilitre using nothing but the finest natural, local ingredients, and the simplest of techniques to ensure a successful brewing experience.

Muntons believe great quality shouldn't cost the earth and so we work hard to source British malts of exceptional standards. What's more, all of our products have greater provenance than you'll find anywhere else on shelf.

## SUPERIOR ALE – ESTABLISHED 1787

Distinctly superior by name and nature, Courage Directors was originally brewed exclusively for the directors of the Alton brewery until demand decreed this most distinguished of beverages was also made available to the rank and file. A good job too. The ruling class knew just what they were doing when they tried to keep this classic ale to themselves. A rich, chestnut hued, full-bodied brew boasting a clean, bitter taste balanced with burnt, orange peel notes and a dry-hop aroma and flavour, Directors is today as rightly popular across the entire country as it is in its native London heartlands.

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# DIRECTORS

TRADITIONALLY BREWED  
TO THE DIRECTORS' STANDARD

## BREWING INSTRUCTIONS AND NOTES

Muntons



For further enquiries please contact our technical helpline on (+44) (0) 1449 618300 or email [homebrew@muntons.com](mailto:homebrew@muntons.com)

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## BREWING INSTRUCTIONS FOR COURAGE DIRECTORS

For a great tasting brew in w 28 days, follow these simple 4 step instructions:

- 1 Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes to soften the contents then pour can contents into the sterilised fermenter.
- 2 Add 3.5 litres (6 pints) boiling water, top up with cold water to 20.5 litres (36 pints) and thoroughly mix to ensure all contents are fully dissolved.
- 3 Sprinkle the hops into the beer followed by the yeast, cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20°C, 65-70°F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014°).
- 4 After five days when the gravity is below 1.014, syphon the beer into a sterilised fermenting bin leaving behind the yeast sediment. Add a little sugar (half a teaspoon per pint, up to a maximum of 100 grammes for a fermenter) to help condition the beer. Stand the fermenter in a warm place between 20° and 24°C for 3 days, then bottle or keg as normal.



To see how easy brewing your own beer and wine can be, watch our demo videos at [muntonshomebrew.com](http://muntonshomebrew.com)

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## BREWING NOTES/DIARY

Brewing process should be complete within 14 days, but please note that this may take longer/shorter depending on room temperature and other factors.

### BREW START DATE

### WEEK 1

Additional brewing notes:

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### WEEK 2

Additional brewing notes:

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### WEEK 3

Additional brewing notes:

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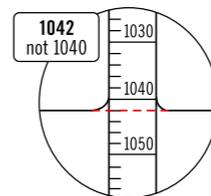
Use the Brewing Notes/Diary to keep a record of your brew and to use for comparison with future brews.

## HOW TO USE A HYDROMETER

A hydrometer is basically a weighted float which is calibrated to measure the density of a liquid. For beer, wine and cider making, the hydrometer is used to measure the amount of sugars available for your yeast to ferment into alcohol. As your fermentation progresses these sugars are converted into alcohol which is thinner than water and therefore your hydrometer will sink further into the liquid giving a lower reading.

**Please note:** A hydrometer is a delicate device, made from glass so please handle carefully. Only hold the hydrometer by the top of the stem – when it is being held vertically.

- Make sure the hydrometer and trial jar are clean and sterilised.
- Ensure that the liquid to be tested is at room temperature then scoop some of your beer, cider or wine into the trial jar taking care to avoid the formation of air bubbles.
- Carefully slip the hydrometer into the liquid in the trial jar, holding it at the top of the stem until it floats.
- Record the reading.
- Please note from the diagram the correct way to read the scale.



## THE ABV FORMULA

The scale on the hydrometer shows the Specific Gravity of the liquid (the SG or sometimes called the Starting Gravity). By recording the SG at start of fermentation and at the end of fermentation (sometimes called the Final Gravity) and by using the Muntons ABV Calculator app you will be able to calculate the approximate alcoholic strength of your beer, wine or cider as % ABV (Alcohol By Volume).

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## DISCOVER THE BREWER IN YOU

- Our products use commercial quality ingredients
- Choose from over 120 products across 20 ranges
- Fine tasting brews ready to enjoy in only 4 weeks

Visit [muntonshomebrew.com/stockists-finder](http://muntonshomebrew.com/stockists-finder) and discover the brewer in you.

## YOU MIGHT ALSO ENJOY OUR HAND-CRAFTED HOME BREWING KIT RANGE – AVAILABLE NOW

Our Muntons Hand-Crafted range brew without doubt the very best beers possible from any beer kit available on the market today.



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